



Maple Glazed Bone-In Pork Chop

INGREDIENTS:

PORK

- 2 tsp salt & pepper mix
- 1 tbs smoked paprika
- 2 tsp granulated garlic
- 2 (6 oz) pork chops
- olive oil, as needed

MAPLE GLAZE

- 1 tbs balsamic vinegar
- 4 tbs maple syrup
- 1/4 cup chicken stock
- 1 tbs butter
- 2 tbs pecans, optional

DIRECTIONS:

1. Season all sides of pork chops evenly with salt, pepper, paprika, and granulated garlic.
2. In a medium to high heat saute pan, add just enough oil to coat the bottom of the pan.
3. Sear both pork chops on all sides until desired doneness is reached.
4. Add balsamic vinegar, maple syrup, and chicken stock to the pan. Reduce until a syrup like consistency has formed. Turn the heat off and stir in butter and pecans.
5. Serve with rice, potatoes, or a starch of your choice!